

LE MARGHERITE

ALL PIZZAS ARE
AVAILABLE IN A
WAGON WHEEL
VERSION + €2

SUA MAESTÀ LA MARGHERITA €8

Peeled tomatoes, fior di latte mozzarella, fresh basil, extra virgin olive oil.

(1,6)

VERACE €11

Peeled tomatoes, buffalo mozzarella from Campania PDO, fresh basil, extra virgin olive oil.

POMOD'ORO €8.5

Yellow tomato cream, smoked provola from Naples, ground black pepper, fresh basil, extra virgin olive oil.

(1,6)

MARGHERITA SBAGLIATA €13

Double-cooked pizza (fried at 180° - baked at 480°), peeled tomatoes, added raw buffalo mozzarella from Campania PDO, Grana Padano PDO, fresh basil, extra virgin olive oil.

(1,6)

MARGHERITA POP €13.5

Peeled tomatoes, buffalo stracciatella, semi-dried red datterino tomatoes, fresh Genovese pesto.

(1,6,7)

LAVIKA €13.5

Black tomato cream with vegetable charcoal, smoked buffalo stracciatella, semi-dried red datterino tomatoes, chili pepper threads, fresh basil, five pepper oil (served on the side).

(1,6,7)

MARGHERITA SECONDO VOLÙ €14

Peeled tomato, buffalo stracciatella, flower-shaped tomato chips, basil pesto, yellow datterino tomato water gel .

(1,6,7)



I PADELLINI

A REVOLUTION IN
MODERN PIZZA.

AN INNOVATIVE
DOUGH MADE WITH
SEMI-WHOLE GRAIN
FLOURS AND
PARTIALLY
SPROUTED WHEAT.

IT REDEFINES THE
CONCEPT OF
CRISPY, TAKING
PIZZA TO NEW
LEVELS OF
LIGHTNESS AND
CONTEMPORARY
FLAVOR.

TRINACRIA

Stracciatella, Mediterranean red shrimp, Sicilian pistachio pesto, Sicilian pistachio flour.

(1,3,6,7)

€22

RICORDO DI UN FORNO

Three-tomato cream, fior di latte mozzarella, black olive powder, oregano, extra virgin olive oil.

(1,6)

€13.5

SOTTOBOSCO

Pumpkin cream, beechwood-smoked Black Angus beef, chestnut crumble, Grana Padano DOP cream, black truffle pearls.

(1,6,7)

€20

NAPULLED

Smoked provola, pulled pork, homemade broccoli rabe mayonnaise, crusco pepper powder.

(1,6)

€18

LITTLE ITALY


Stracciatella, Parma DOP raw ham, semi-dried red datterino tomatoes, Genoese basil pesto, black olive powder.

(1,6,7)

€18.5

TRADIZIONE CONTEMPORANEA

TRADITIONAL
INGREDIENTS,
CONTEMPORARY IN
THE DOUGH.

MARINARA ANTICA  €6
Peeled tomatoes, garlic oil, oregano,
fresh basil.
(1)

BIANCANEVE €8
Fior di latte mozzarella, fresh basil, extra
virgin olive oil.
(1,6)

AI PORCINI €11
Peeled tomatoes, fior di latte mozzarella,
porcini mushrooms, fresh basil, extra
virgin olive oil.
(1,6)

CAPRICCIOSA €13.5
Peeled tomatoes, fior di latte mozzarella,
cooked Prague ham, crispy artichoke
hearts, fresh mushrooms, Taggiasca
olives, fresh basil, extra virgin olive oil.
(1,6)

AI FRIARIELLI €11.5
Campanian friarielli (broccoli rabe) cream,
smoked provola from Naples, Sicilian
pork sausage, fresh basil, extra virgin
olive oil.
(1,6)

CALZONE €9
Smoked provola from Naples, cooked
Prague ham, finished with peeled
tomatoes, fresh basil, extra virgin olive oil.
(1,6)

DOP €14.5
Yellow tomato cream, buffalo mozzarella
from Campania PDO, Parma ham PDO,
Grana Padano DOP shavings, fresh basil,
extra virgin olive oil.
(1,6)

MEDITERRANEA €11.5
Peeled tomatoes, fior di latte mozzarella,
tuna fillets, red onion from Tropea, fresh
basil, extra virgin olive oil.
(1,3,6)

LE CONTEMPORANEE

OUR IDEAS OF CONTEMPORANEITY

NORMALISSIMA

Homemade eggplant cream, fior di latte mozzarella, fried eggplant, datterino tomato passata, salted ricotta cream, fresh basil.

(1,6)

€13.5

CAPONATA 2.0

Homemade zucchini cream, semi-dried red datterino tomatoes, fried eggplant, Giarratana white onion ketchup, Taggiasca olives, pine nuts, crispy crusco pepper, fresh basil, extra virgin olive oil.

(1,7)

€13

REGINA CALABRA

Mozzarella fior di latte, spianata calabra, cardoncelli mushrooms, Grana Padano DOP cream, olive powder, fresh basil, Evo oil.

(1,6)

€16.5

ORO VERDE

Fior di latte mozzarella, mortadella di Bologna PGI, buffalo burrata, Sicilian pistachio cream, Sicilian pistachio flour.

(1,6,7)

€16

ORO NERO

Summer black truffle cream, buffalo stracciatella, mortadella di Bologna PGI, black truffle pearls, basil, extra virgin olive oil.

(1,6)

€19

NEBRODI

Homemade zucchini cream, smoked provola from Naples, Nebrodi black pig Coppa, zucchini chips, Parmigiano Reggiano PDO cream, fresh basil, extra virgin olive oil.

(1,6)

€14

VOLHÙLK

Spring pea cream, smoked stracciatella, crispy beechwood-smoked pancetta, crispy zucchini flowers, black olive powder, fresh basil, extra virgin olive oil.

(1,6)

€15.5

CHI MANGIA PATATE

€15

Fior di latte mozzarella, Sicilian pork sausage, crispy skin-on fries*, Sicilian pistachio cream, Sicilian pistachio flour.

(1,6,7)

SWEET DREAMS

€14.5

Smoked provola from Naples, crispy bacon, sweet potato fries*, cheddar fondue.

(1,6)

TU VUÒ FÀ L'AMERICANO

€14

Peeled tomatoes, pepperoni (spicy American salami), buffalo burrata, honey, extra virgin olive oil, fresh basil.

(1,6)

IL DIAVOLO VESTE GIALLO

€14.5

Yellow tomato cream, fior di latte mozzarella, spicy Calabrian spianata (spicy Calabrian salami), buffalo stracciatella, chili pepper threads, fresh basil, extra virgin olive oil. (1,6)

4 FORMAGGI DELUXE

€16.5

Fior di latte mozzarella, smoked provola from Naples, Piacentino Ennese (saffron cheese), Grana Padano PDO, black truffle honey, fresh basil, extra virgin olive oil.

(1,6)

EVOLUZIONE DI MARINARA

€13

Peeled tomatoes, semi-dried red datterino tomatoes, Cetara anchovies, garlic oil, black olive powder, oregano.

(1,3)

PARMIGIANA

€14.5

Peeled tomatoes, fior di latte mozzarella, cooked Prague ham, fried eggplant, crispy egg yolk, Parmigiano Reggiano PDO cream, fresh basil, extra virgin olive oil. (1,2,6)

PISTACCHISSIMO

€15

Smoked provola from Naples, crispy bacon, Sicilian pistachio cream, semi-dried red datterino tomatoes, Sicilian pistachio flour.

(1,6,7)

PORK'N ROLL

€16

Smoked provola from Naples, oven-roasted skin-on potatoes, slow-cooked pulled pork, cacio e pepe cream, lemon zest, fresh basil, extra virgin olive oil. (1,6)

FOGLIE D'AUTUNNO

€20

Pumpkin cream, smoked provola cheese, crispy bacon, porcini mushrooms, toasted hazelnuts, cheese leaves, extra virgin olive oil.

(1,6,7)

GIARRATANA

€16.5

Fior di latte mozzarella, Sicilian pork sausage, sweet and sour Giarratana white onion, baked potatoes, crusco pepper powder, fresh basil, extra virgin olive oil.

(1,6)

CARBONARA

€15.5

Fior di latte mozzarella, crispy bacon, carbo crema (served in an egg-shaped bowl, pour as desired), pepper mix, Pecorino Romano DOP.

(1,6)

PARMA GOLD

€19

Fior di latte mozzarella, Parma ham DOP, buffalo ricotta, fig compote, Grana Padano DOP, crispy honeycomb wafer, fresh basil, extra virgin olive oil.

(1,6)

**NB: REMOVING
INGREDIENTS FROM THE
PIZZA DOES NOT CHANGE
THE PRICE. PRICES REFER
TO CONSUMPTION AT
THE TABLE AND
TAKEAWAY.**

PANIPIZZA

CRISPY FLATBREAD



POIS

Buffalo stracciatella, mortadella di Bologna PGI, Sicilian pistachio cream, extra virgin olive oil.

(1,6,7)

€12

GENOVESE

Buffalo mozzarella from Campania PDO, semi-dried red datterino tomatoes, fresh Genovese basil pesto, extra virgin olive oil.

(1,6,7)

€12

CRISPY

Fior di latte mozzarella, crispy bacon, crispy skin-on fries*, cheddar fondue.

(1,6)

€12

ARICCIA

Fior di latte mozzarella, porchetta from Ariccia, baked potatoes, cacio e pepe cream.

(1,6)

€12

SALADS

SERVED WITH FOCACCIA



TUNA

Mixed greens, yellow datterino tomatoes, yellowfin tuna, olives, yogurt sauce.

(1,3,6)

€10

ORTO CROCCANTE

Mixed greens, Sicilian red datterino tomatoes, buffalo mozzarella PDO, Grana Padano PDO shavings, pine nuts.

(1,6,7)

€10

AFFUMICATA

Mixed greens, beechwood-smoked Black Angus carpaccio, semi-dried red datterino tomatoes, Grana Padano PDO shavings, lemon-infused oil, cracked black pepper.

(1,6)

€14

ITALIANA

Burratina, Parma ham PDO, semi-dried red datterino tomatoes, fresh basil pesto.

(1,6,7)

€14

BEVERAGES

ACQUA NATURALE 75CL.	€3	COCA-COLA ZERO 33CL.	€3
ACQUA FRIZZANTE 75CL.	€3	FANTA 33CL.	€3
ACQUA LETE 75CL.	€3	SPRITE 33CL.	€3
COCA-COLA 33CL.	€3	CHINOTTO 27,5CL.	€3.5

DRAFT BEERS

STELLA ARTOIS 0,2CL. €4 - 0,4CL. €6.5



TYPE: LAGER
TASTE: FRESH AND REFINED, PLEASANTLY BITTER, WITH A RICH AND PERSISTENT HEAD.
COLOR: CLEAR PALE YELLOW
ALCOHOL CONTENT: 5%
FERMENTATION TYPE: BOTTOM

LEFFE ROUGE 0,33 CL. €7



TYPE: ABBEY DUBBEL
TASTE: THE AROMA IS INTENSE, REMINISCENT OF ROASTED COFFEE, WITH HINTS OF CANDIED FRUIT AND WET STRAW. THE TASTE REVEALS A WARM AND SOFT BODY, WHERE THE MALT GIVE WAY TO A HERBACEOUS AFTERTASTE. THE FINISH IS LONG AND LINGERING, LEAVING A SENSE OF FRESHNESS.
COLOR: AMBER
ALCOHOL CONTENT: 6.6%
FERMENTATION TYPE: TOP

FRANZISKANER 0,3CL. €5 - 0,5CL. €8



TYPE: WEISSBIER (WHEAT BEER)
TASTE: REFRESHING, CHARACTERIZED BY AN ABSENCE OF BITTERNESS AND A FRUITY, FLORAL, AND SPICY AROMA
COLOR: CLOUDY BLONDE
ALCOHOL CONTENT: 5%
FERMENTATION TYPE: TOP

RED WINES



CERASUOLO DI VITTORIA DOC

60% NERO D'AVOLA, 40% FRAPPATO.
SINERGIA TRA LA FRUTTUOSITÀ DEL NERO
D'AVOLA E LA DELICATEZZA E LA
FLOREALITÀ DEL FRAPPATO.

CANTINE JUDEKA

€6

€22

LE SABBIE DELL'ETNA ROSSO DOC

NERELLO MASCALESE, COLORE RUBINO
BRILLANTE. PROFUMI INTENSI E BEN
DELINEATI DI RIBES NERO, PRUGNA,
CILIEGIA, LIQUIRIZIA, PEPE E VIOLETTA
APPASSITA

CANTINA FIRRIATO

€6.5

€24

NERO D'AVOLA BIO DOC SICILIA

SOAVE ED ELEGANTE, PIACEVOLE E
PERSISTENTE FRUTTATO CHE RICORDA IL
RIBES NERO E IL MIRTILLO

TENUTA MORREALE AGNELLO

€20

PERRICONE BIO IGT TERRE SICILIANE

FRUTTATO CON PIACEVOLI NOTE DI
CIOCCOLATO E LIQUIRIZIA, HA TANNINI
AVVOLGENTI ED È FRESCO E ARMONICO

TENUTA MORREALE AGNELLO

€20

RIPASSO VALPOLICELLA DOC

PRODOTTO CON UVE CORVINA,
RONDINELLA E CORVINONE. INTENSE
MEMORIE DI CILIEGIA, MORA, MIRTILLO E
PRUGNA

VIGNETI VILLABELLA

€26

WHITE WINES



ETNA BIANCO DOC

CARICANTE 60%, CATARRATO ED ALTRE UVE 40%.

COLORE GIALLO PAGLIERINO CON RIFLESSI VERDI. SENSAZIONI MINERALI PROVENIENTI DAL TERRENO VULCANICO.

CANTINE MURGO

€6.5

€24

CATARRATTO BIO TERRE SICILIANE IGT

GIALLO PAGLIERINO CON VIVACI RIFLESSI VERDI. PROFUMI E SAPORI DEL MEDITERRANEO ELEGANTE, CON NOTE DI PESCA, ALBICOCCA E AGRUMI.

TENUTA MORREALE AGNELLO

€20

GRILLO BIO DOC SICILIA

PROFUMO INTENSO DI FIORI BIANCHI E FRUTTA ESOTICA PIACEVOLE AL PALATO, CON UNA MINERALITA' MEDITERRANEA.

TENUTA MORREALE AGNELLO

€20

FRABIANCO BIANCO FRIZZANTE

DALLE UVE ROSSE DEL FRAPPATO, NASCE UN VINO BRIOSO DI COLORE DORATO LEGGERMENTE E NATURALMENTE MOSSO.

CANTINE JUDEKA

€6.5

€22

DOLCI

Nothing banal, just desserts that speak our language.



CIOCCOLATO & CARMELLO SALATO

€6.5

Dark chocolate ganache on a layer of salted caramel, in a dark chocolate shortcrust pastry shell. Garnished with whipped cream

(1,6,7)



CHEESECAKE

€6.5

Baked cheesecake with a buttery crust, topped with a dollop of whipped cream

Garnished with a dollop of whipped cream.

Topping: Nutella - pistachio nutella - chocolate - caramel - berries + €0.5

(1,2,6,7)



CUORE CALDO

€6.5

Chocolate molten lava cake with whipped cream.

(1,2,6)



VERDELLO PIE

€6.5

Fresh Sicilian Verdello cream inside a digestive biscuit basket, garnished with a tuft of meringue flambée.

(1,2,6)



MANDORLA & CAFFÈ

€6.5

Chocolate shortcrust pastry, almond semifreddo and flambéed coffee meringue.

(1,6,7)

NUVOLETTE

€6

Sweet fried pizza dough)
Nutella, Sweet pistachio cream +€0.5

(1,6,7)

PIZZA NUTELLA

€8

PIZZA NUTELLA DI PISTACCHIO

€8.5

(1,6,7)

AMARI & CAFFÈ

VECCHIO AMARO DEL CAPO €4

UNICUM €4

LIMONCELLO €3.5

JAGERMEISTER €4

MONTENEGRO €4

GRAN AMARO €4.5

AMARU UNNIMAFFISSU €4

AMARO AMARA €4.5

GRAPPA €4

GRAPPA BARRICATA €4.5

COFFEE €1.5

DECAFFENATED COFFEE €2



CAKE CUTTING FEE €5

SERVICE & COVER CHARGE €2.5

FOOD, DRINKS AND PRODUCTS

SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES PRESENT IN OUR FOOD AND DRINKS.

THE FOOD AND DRINKS PRODUCED, SOLD AND ADMINISTERED IN THIS LOCATION CONTAIN THE FOLLOWING ALLERGENS:

1. CEREALS CONTAINING GLUTEN, N.E.: WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT OR THEIR HYBRIDIZED STRAINS AND DERIVED PRODUCTS
2. EGGS AND EGG-BASED PRODUCTS.
3. FISH AND FISH PRODUCTS
4. PEANUTS AND PEANUT PRODUCTS
5. SOYA AND SOY PRODUCTS
6. MILK AND MILK PRODUCTS (INCLUDING LACTOSE)
7. NUTS, NAMELY: ALMONDS (AMYGDALUS COMMUNIS L.), HAZELNUTS (CORYLUS AVELLANA), WALNUTS (JUGLANS REGIA), CASHEW NUTS (ANACARDIUM OCCIDENTALE), PECANS [CARYA ILLINOINENSIS (WANGENH.) K. KOCH], BRAZIL NUTS (BERTHOLLETIA EXCELSA), PISTACHIOS (PISTACIA VERA), MACADAMIA NUTS OR QUEENSLAND NUTS (MACADAMIA TERNITOLIA), AND I THEIR PRODUCTS.
8. CELERY AND CELERY-BASED PRODUCTS.
9. MUSTARD AND MUSTARD-BASED PRODUCTS.
10. SESAME SEEDS AND SESAME SEED-BASED PRODUCTS
11. SULPHUR DIOXIDE AND SULPHITES IN CONCENTRATIONS EXCEEDING 10 MG/KG • 10 MG/LITRE IN TERMS OF SO 2 TOTAL TO BE CALCULATED FOR PRODUCTS AS OFFERED READY FOR CONSUMPTION OR RECONSTITUTED ACCORDING TO THE MANUFACTURERS' INSTRUCTIONS.
12. LUPINS AND LUPIN-BASED PRODUCTS.

IT IS DIFFICULT TO EXCLUDE CROSS CONTAMINATION DUE TO THE PRESENCE OF BULK PRODUCTS. THEREFORE, PLEASE

CUSTOMERS, REPORT TO THE STAFF THE PRESENCE OF ALLERGIES AND/OR INTOLERANCES. THANK YOU.

NB: THE PRODUCTS WITH (*) ARE FROZEN AND USED IN THE LACK OF AVAILABILITY OF FRESH PRODUCT, THE ROOM STAFF IS AVAILABLE TO PROVIDE THE REQUESTED INFORMATION.

("N") FOOD ALLERGENS